

E TRANSLICER® BIAS CUTTER

BATCH PROCESSING FOR NICHE MARKETS

Newly developed parts transform the "E TranSlicer® Cutter (METRS) from standard slicing to either **35 or 45 degree bias flat or crinkle slicing**. Available when ordering a new machine, or as a retrofit kit for E TranSlicer machines in the field.

Once retrofitted, switching over from straight to bias slicing is accomplished in as little as **10 minutes**.

Designed for hand-fed, batch processing (running at 30 Hz) equipped with a "MicroSlice® or slicing wheel set-up.

Product is fed through a top chute that delivers product to the slicing wheel to produce bias slices. Infeed product should not exceed 2.5" (63.5 mm) in diameter.



BIAS CUTS



A. SLICING WHEEL

Flat & Crinkle Slices:

1/32 to 3" (.8 to 76.2 mm)

Crinkle slices have 4-2/3 waves per inch and with a crinkle depth of 1/16" (1.6 mm).

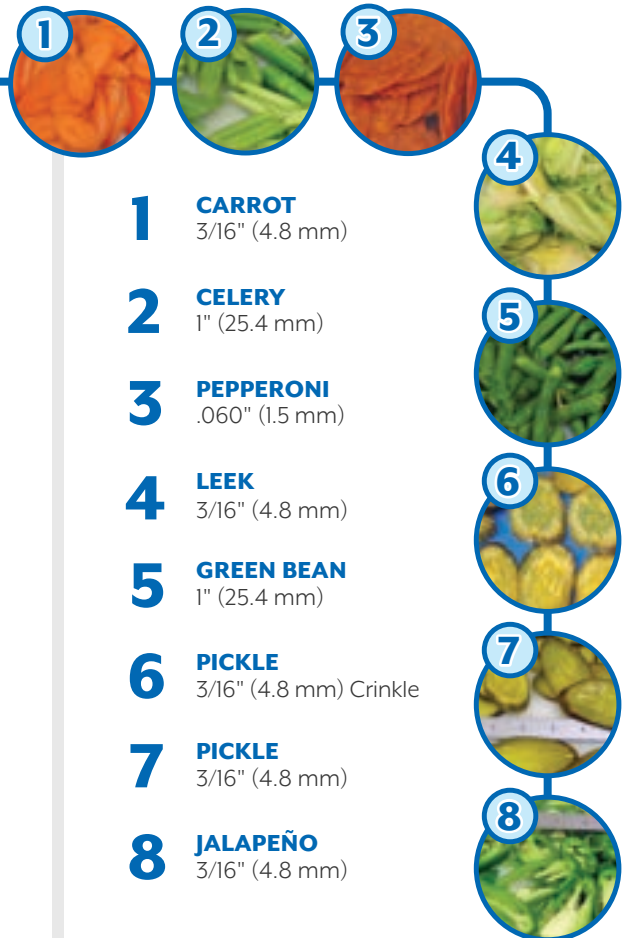


B. MICROSLEE® WHEEL

Flat Slices: .020 to .240"

(.5 to 6 mm)

Crinkle Slice: .069" (1.8 mm) thickness with 3-1/3 waves per inch and a crinkle depth of .080" (2.0 mm)



1 CARROT
3/16" (4.8 mm)

2 CELERY
1" (25.4 mm)

3 PEPPERONI
.060" (1.5 mm)

4 LEEK
3/16" (4.8 mm)

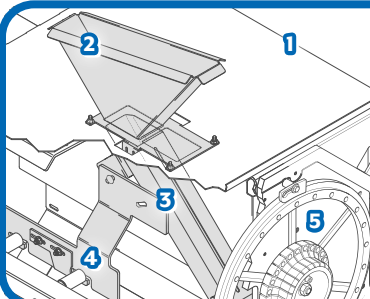
5 GREEN BEAN
1" (25.4 mm)

6 PICKLE
3/16" (4.8 mm) Crinkle

7 PICKLE
3/16" (4.8 mm)

8 JALAPEÑO
3/16" (4.8 mm)

PARTS OVERVIEW



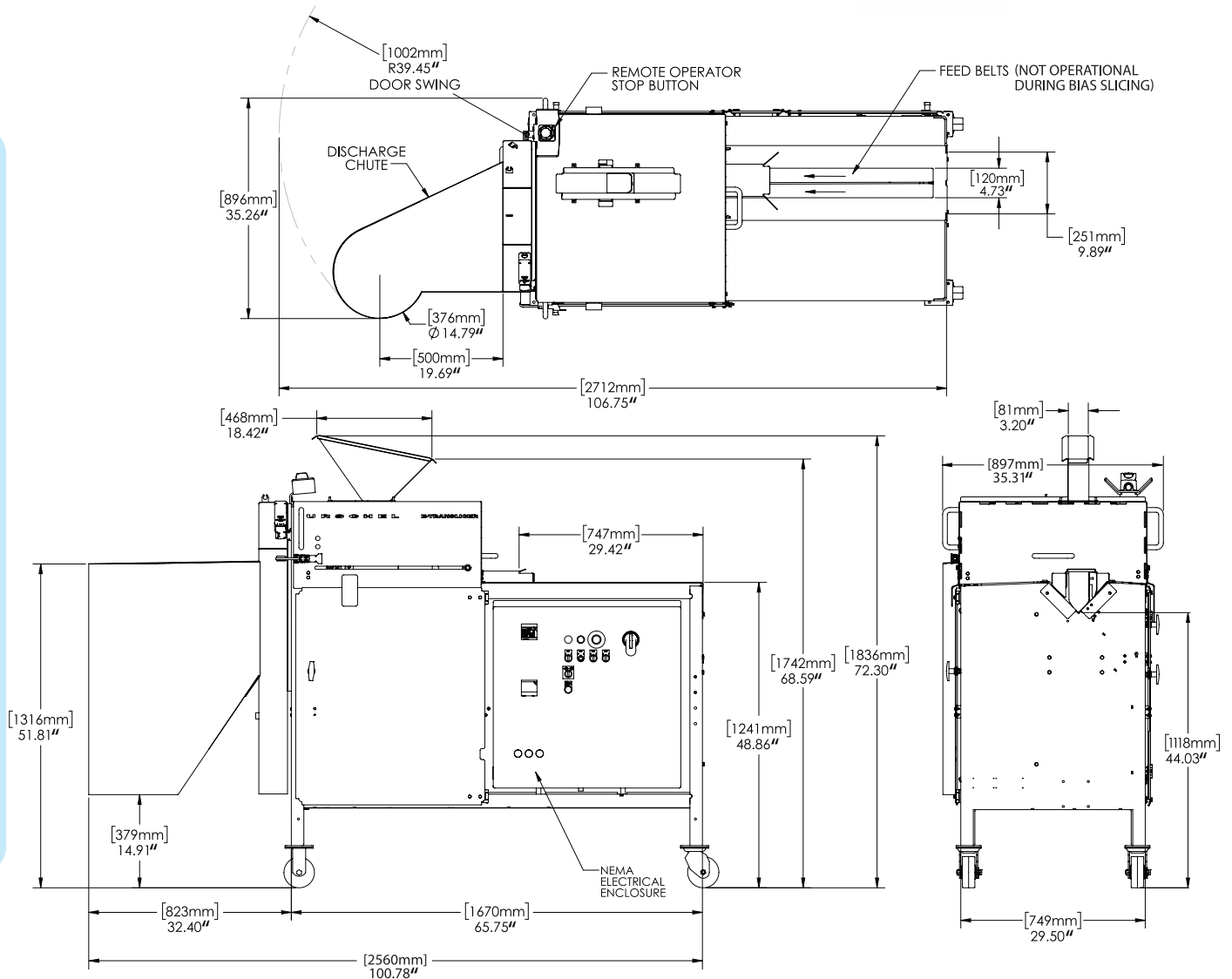
1. Bias Sliding Hood
2. Infeed Bias Chute
3. Bias Chute Assembly
4. Bias Chute Mounting Bracket
5. Slicing Wheel

If your product application is not mentioned on this page, contact your local Urschel representative to determine the most effective solution to your size reduction needs.

SPECIFICATIONS & DIMENSIONS

A large industrial meat processing machine, likely a sausage stuffer, with a large cylindrical hopper on the left and a control panel on the right. The machine is stainless steel and mounted on wheels.

Height:72.30" (1836 mm) **Feed Belt Motor:**.....1 HP (.75 kW)



Contact your local Urschel representative to schedule a comprehensive, no-obligation test-cut of your product: **www.urschel.com**.



The Global Leader in Food Cutting Technology

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